

Rugelach Dough

Makes: 48 Servings

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Ingredients	Weight	Measure
Cream cheese, light, room temperature	1 lb	
Margarine, room temperature	10 oz	
Applesauce	6 oz	
Flour	8 oz	
Sugar	4 oz	
Fruit filling recipe*		3 cups

Nutrition Information

Nutrients	Amount
Calories	91
Total Fat	6 g
Saturated Fat	2 g
Cholesterol	4 mg
Sodium	100 mg
Total Carbohydrate	6 g
Dietary Fiber	N/A
Total Sugars	N/A
Added Sugars included	N/A
Protein	1 g
Vitamin D	N/A
Calcium	14 mg
Iron	0 mg
Potassium	N/A
N/A - data is not available	

Directions

1. In a mixer bowl blend the cream cheese, margarine, and sugar. Mix on low speed until smooth.

2. Add applesauce and flour and mix just until blended; do not overmix or cookies will be tough.
3. Refrigerate for 4 hours.
4. Roll dough to 1/8" thickness.
5. Spread with 3 cups of Spiced Plum filling.
6. Cut into strips and roll to desired size, piecing dough where necessary.
7. Bake in conventional oven, 375 degrees F for 25 minutes until golden.

Notes

Serving Tips:

*Refer to Spiced Plum Filling for recipe.

Source: Walnut Marketing Board